

Lancaster's

APPETIZERS



Grilled Duck Rolls

bacon wrapped duck breast, red bell pepper and onion with honey-balsamic drizzle, 14.00

Thai Shrimp

grilled jumbo shrimp with sweet Thai chili glaze over bok choy salad, 12.00

Skewer Trio

Worcestershire, garlic and herb marinated steak cooked medium; Jamaican jerk marinated pork; Asian BBQ marinated chicken, 12.00

Farmers' Market Stuffed Portobello

balsamic marinated Portobello mushroom, basil pesto, sun-dried tomatoes, zucchini, roasted red peppers, baby spinach and artichokes with Parmesan, provolone and fresh mozzarella cheeses, 8.00

Seared Tuna

black sesame crusted tuna loin on ginger-scallion pancakes with wasabi mayo and soy reduction, 12.00

Sweet & Spicy Baked Chicken Bites

brown sugar-chili rubbed chicken breast wrapped in bacon, served with chipotle aioli, 8.00

Jumbo Scallops

pan seared and served with fresh plum, scallion, and soy-plum glaze, 14.00

Crab Cakes

baked and served on tomato salad with jalapeño-basil aioli, 12.00

Lancaster's

MAIN COURSES

served with your choice of side

← ROASTS AND GRILLS →

Filet Mignon*

8 oz boneless, sautéed Portobello mushrooms, Gorgonzola cheese, steamed asparagus, 28.00

Ribeye*

16 oz bone-in, roasted garlic steak butter, 32.00

Stuffed Pork Loin

7 oz, pecan crusted, caramelized onions, Gorgonzola cheese, apple chutney, 19.00

Chicken Cordon Bleu

6 oz, Italian breaded chicken breast, ham, asparagus, Swiss cheese, honey-dijon cream, 19.00

Veal Osso Bucco

12oz slow roasted veal shank, root vegetable tomato sauce, 28.00

FAVORITES

Grilled Duck Breast*

6oz, garlic and herb marinated, Worcestershire soaked Portobello mushrooms, sautéed spinach, 25.00

Grilled Lamb Chops

two 4 oz lamb loin chops, our signature Asian BBQ sauce, grilled bok choy salad, 24.00

← SEAFOOD →

Baked Salmon

almond crusted, rosemary lobster sauce, roasted asparagus, 18.00

Seared Tuna

sesame crusted, wasabi cream, grilled bok choy salad, 20.00

Seafood Etoufee

jumbo shrimp, crawfish meat, rice, rich Cajun tomato sauce, 19.00

← PASTA →

omit the meat to make any of our pasta dishes a vegetarian option

Roasted Vegetable Cavatappi

Roasted peppers, asparagus and carrots with corkscrew pasta in a Monterey cheddar sauce topped with diced tomatoes and scallions, 16.00

Three Pepper Garlic Chicken

Chicken breast, bell peppers and onions sautéed in garlic-parsley butter with corkscrew pasta in roasted garlic Alfredo sauce, 18.00

*L*ancaster's

SOUPS & SALADS

The Alley Salad

our signature loaded salad with baby romaine, onion, tomato, radish, cucumber, bell pepper, corn, bacon, egg and Gorgonzola cheese tossed in creamy honey-Dijon vinaigrette, 8.00

Lancaster's House Salad

artisan lettuce, pecans, dried cherries, Gorgonzola cheese, cider vinaigrette, 5.00

Caesar Salad

baby romaine lettuce, Parmesan cheese, crouton, anchovy, Caesar dressing, 5.00

SALAD ADD-ONS

Chicken 2.00

Shrimp 4.00

Salmon 4.00

French Onion Soup

seasoned garlic croutons, Swiss cheese, 5.00

Soup du Jour

please ask your server for today's selection, 5.00

BURGERS AND SANDWICHES

served with our signature coleslaw and your choice of side

Short Rib Grilled Cheese

chopped beef short rib, caramelized onion, arugula and provolone cheese on toasted sourdough, 14.00

Cabernet Burger*

8 oz hand formed beef patty grilled with cabernet-balsamic glaze and topped with sautéed mushrooms, caramelized onions and Gorgonzola cheese on Kaiser bun, 14.00

Border Burger

house made black bean burger with red onion, tomato, avocado, sprouts, cheddar-jack cheese and chipotle mayo on Kaiser bun, 12.00

SIDES

Baked potato

Fresh vegetable

Rice

4.00

Mashed potatoes

Fried sweet potato rounds

* The Illinois Department of Public Health advises that eating raw undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.
Thorough cooking of such animal foods reduces the risk of illness.

Lancaster's